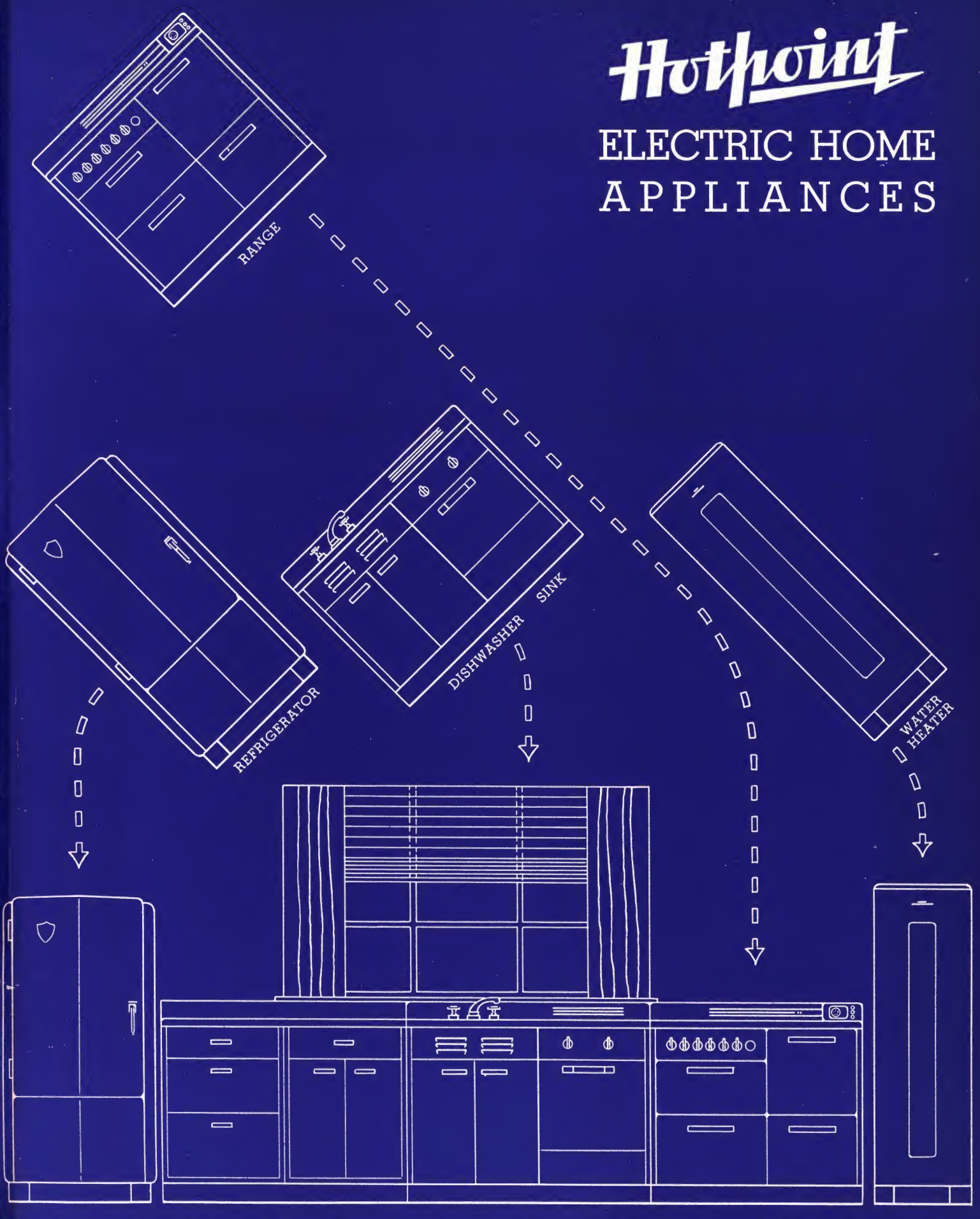
Hotpoint

ELECTRIC HOME APPLIANCES



EDISON · GENERAL · ELECTRIC · APPLIANCE · COMPANY · INC.

CHICAGO, ILLINOIS

EDISON GENERAL ELECTRIC APPLIANCE COMPANY, INC.

5600 WEST TAYLOR STREET — CHICAGO, ILLINOIS

WHY *Electric* KITCHEN EQUIPMENT?

• **IT'S ECONOMICAL**—1938's electric kitchen appliances are as different from those of 1930 as a modern airliner is from the Wright Brothers' original machine. Exhaustive laboratory research has refined each element to a point where nothing goes to waste. Cost of operation makes Electric Ranges the logical, economical choice for installations of every description.

Specification of major electrical appliances and of all-electric kitchens does two things. It secures low electric rates and it adds to value and desirability of property. The utter *safety* of the electric method is uncontested.

Index

REFRIGERATORS, General.... 3
Specific Data.....4, 5
RANGES, General..... 6
Specific Data..... 7
WATER HEATERS 8
DISHWASHERS 9
COMMERCIAL EQUIPMENT 10, 11
List of Distributors 12
Kitchen Planning Service.2, 10
Kitchen Design Manual..... 9

• **IT'S EFFICIENT**—Recent developments and improvements have made electric heating and power units efficient in the extreme. The heat or power is concentrated to do its full duty—**but no more.** There is no costly wastage.

• **IT'S CLEAN**—No flame, no soot, no dust or grime connected with electrical appliances. Smooth enamel surfaces need only a damp cloth to keep them shining.

• **IT'S FAST**—The new appliances perform their heating jobs with a speed *equal* to or in *excess* of other methods.

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WHY *Hotpoint* KITCHEN APPLIANCES?

• **THEY'RE LABORATORY PRODUCTS**—Hotpoint is the world's oldest and largest manufacturer of electric ranges. Years of scientific laboratory tests stand back of every Hotpoint product, resulting in the ultimate in electrical equipment.

• **THEY'RE EFFICIENT**—Hotpoint appliances have won universal recognition for the efficiency of their heating and power units. The Calrod heating unit in our ranges and water heaters is fast, economical, and extremely durable. The Thriftmaster sealed unit in our refrigerators is oil-cooled, silent, time-tried.

• **THEY'RE GUARANTEED**—All Hotpoint equipment is guaranteed against mechanical and electrical defects for one year, provided it is properly installed. Refrigerators have an added four years' warranty providing replacement or repair for any defect from any cause whatsoever.

• **THEY'RE SAFE**—Hotpoint electrical appliances are fire and explosion proof. They're approved by the Underwriters' Laboratories. No flames—no fumes.

• **THEY'RE STANDARDIZED**—Hotpoint's line of household appliances, standardized both as to design and sizes, allows ensemble planning. An all-Hotpoint kitchen is an harmonious and perfectly styled unit.

NOTE: *Standardization reduces installation costs.*

A COMPLETE LINE—Besides a choice of sizes in all domestic electrical appliances, Hotpoint offers heavy duty products for commercial installations of every description (see pages 10-11).

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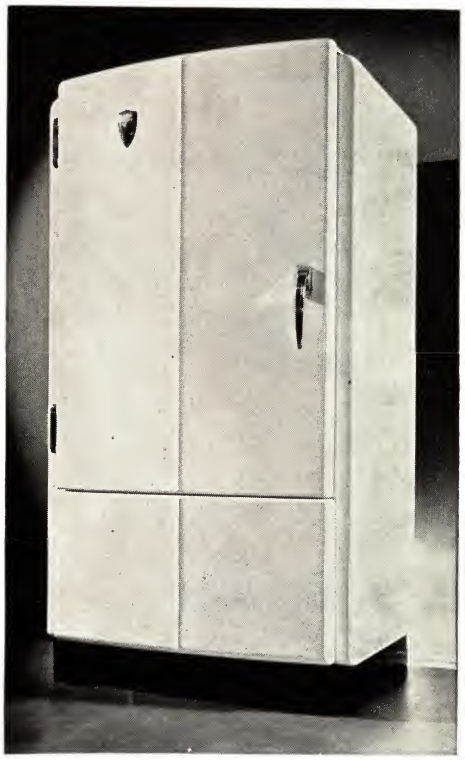
Cooperation With Architects

KITCHEN PLANNING SERVICE—(See special note on Commercial Equipment, page 10). Edison General Electric Appliance Company maintains an experienced kitchen planning staff of expert technicians ready at all times to advise architects (without obligation). Whether the problem is to determine basic requirements for the smallest apartment kitchen unit or design and lay out a kitchen installation for a metropolitan hotel or ocean liner, Edison's engineers and planners are equipped to find the most efficient solution.

NOTE: *We base our recommendations on actual requirements. We do not overload a layout for the purpose of making a sale.*

NATIONWIDE SERVICE—Hotpoint equipment is serviced by nationwide facilities, with a liberal service policy. We invite your correspondence.

ELECTRIC REFRIGERATORS



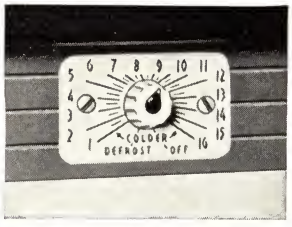
The product of scientific laboratory development, Hotpoint refrigerators are dependable, long-life electrical appliances. Economical in operation, distinctively modern in design, they include a number of engineering and equipment features not found in other high-grade electric refrigerators (see below). Designed by engineers who have devoted years to this one subject, they are second to none in the field of modern electrical refrigeration.

CHOICE OF SIZES—Hotpoint offers a complete line, in capacities ranging from 3 cu. ft. to 16.1 cu. ft.—a size to accommodate the smallest apartment or largest residence.

THRIFTMASTER—Time-tried and tested, the vacuum-sealed Thriftmaster power unit has proved itself one of the most efficient refrigerating units ever produced. Entire mechanism sealed in steel, free from effects of air or moisture. Moving parts finished and gauged to work smoothly and accurately—214 routine tests insure mechanical perfection. Silent in operation, the Thriftmaster is served by sealed forced-feed lubrication, insuring permanent oiling to all bearing surfaces. No belts, no pulleys to ever require servicing.

SPEED FREEZER—This stainless steel unit freezes ice cubes in less than one hour. Keeps food fresh and safe in frosty air held at constant chill by Hotpoint's precisely balanced temperature control.

Ample Toe Space



Temperature Control

Typical Features

ALL STEEL CABINET—No wood to warp, rot, or cause odors.

MODERN FINISH—Exterior finish is durable, high-lustre white, Glyptal baked enamel. This finish is chip-proof and rust-proof. Models also available completely finished in vitreous enamel.

TEMPERATURE CONTROL—Wide range of temperature, plus defrost control—extremely simple.

TOE SPACE—No scuffed shoes.

MODERN HARDWARE—Designed to harmonize with other Hotpoint appliances. Finger-touch door latch.

AUTOMATIC INTERIOR LIGHT—Controlled by opening the door.

POP-ICE TRAYS—Convenience. Two ice cubes or trayful—no waste—quick and easy.

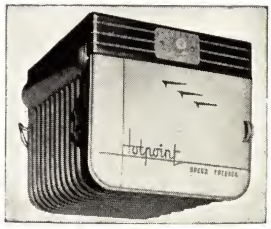
AUTOMATIC MOTOR GUARD—Protection against voltage surges.

UNLOADER VALVE—Keeps motor free of load during starting and stopping.

See Pages 4-5 for Specific Data

Thriftmaster

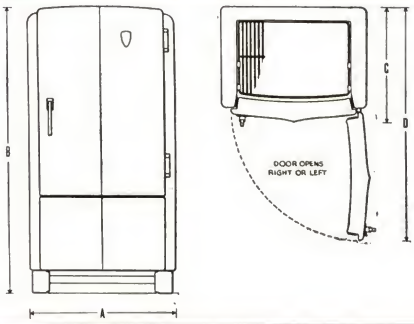
Interior Light



Speed Freezer

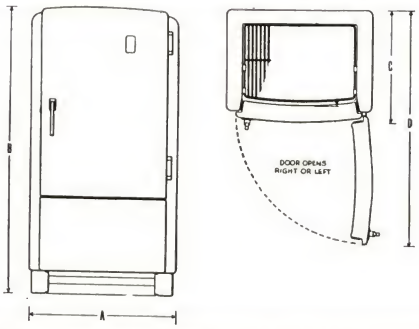
DELUXE MODELS

The DeLuxe line incorporates all of the latest convenience features in an all-steel cabinet. Powered by a vacuum-sealed mechanism, cooled by a stainless steel freezing chamber. Porcelain interior. Baked Glyptal enamel over Bonderized steel provides durable exterior finish. In appearance, performance and length of life, they leave nothing to be desired. Quiet, and beautifully designed, they will fit nicely into any style of kitchen.



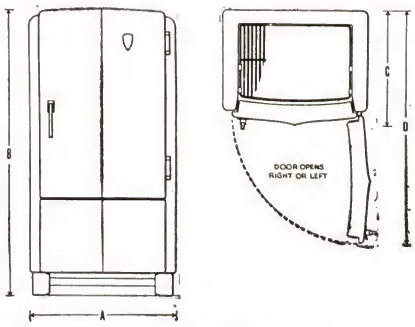
STANDARD MODELS

Hotpoint's "Standard" line includes refrigerators of five, six, and seven cu. ft. capacity. It is the low-priced line. While not including the many convenience features found in the higher-priced lines, these models are powered by the same vacuum-sealed mechanism used in Hotpoint's most expensive models. The cabinets are all-steel, the interiors are porcelain, the freezing chambers stainless steel. Ideal for low-cost housing. Fool-proof, tamper-proof, rugged but stylish construction.



IMPERIAL MODELS

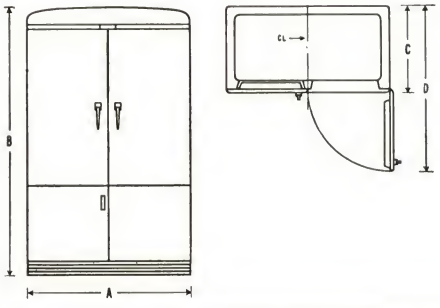
Hotpoint's Imperial line is composed of four single-door models—of four, five, six and eight cu. ft. capacity. They are finished in porcelain inside and out, from top to bottom. Every desirable convenience feature has been provided. From both an appearance and operating standpoint, they will satisfy the most discriminating.

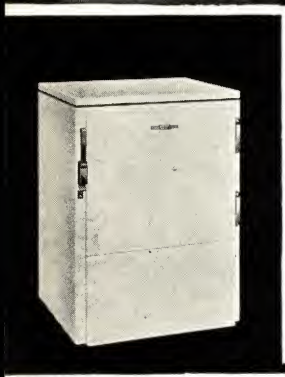


IMPERIAL MODELS (Large Capacity)

Hotpoint's two large Imperial models at 12 and 16 ft. capacity ideally provide for the occasional demand for a very spacious refrigerator of unusual appearance and appointment.

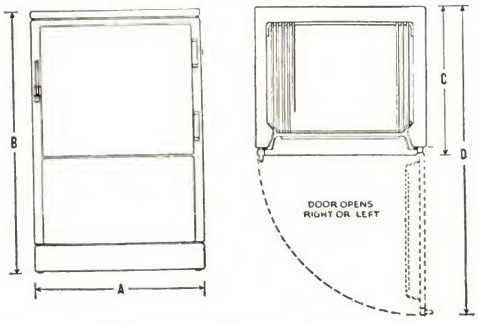
They are equipped with every convenience feature. Finished in porcelain inside and out, with chromium trim. Large storage drawer provides additional storage space for pots and pans or foods not requiring refrigeration.





APARTMENT MODEL

For apartment kitchens of limited dimensions, the Hotpoint Kitchenette is ideal. It is exactly work-surface high—36 inches. It can be built in, because provision has been made for ventilation. Here is a three cu. ft. box of substantial construction. Its all-steel cabinet, stainless steel freezing chamber, and vacuum-sealed mechanism endow it with the stamina it needs for an apartment house job.



DATA AND DIMENSIONS

DELUXE MODELS

Model	Exterior—Overall Dimensions, Inches				Capacity, Cu. Ft.	Shelf Area, Sq. Ft.	Net Weight Lbs.	Shipping Weight Lbs.	Thriftmaster Compressor (Horsepower)		Accessories
	A	B	C*	D					60-50 Cycle	D.C.	
Bungalow 120EC42	24	49 9/16	24 7/8	42 1/2	4.0	9.3	210	266	1/8	1/6	Two 2½-lb. Aluminum Ice Trays, 3 Stationary Shelves, 1 Part Shelf, 1 Medium Porcelain Vegetable Pan; Automatic Light, 1937 Type Ice Tray Release, 1937 Type Thermometer.
Colonial 120EC52	27 3/4	53 9/16	26 5/8	46 15/16	5.0	10.6	272	325	1/8	1/6	One 2-lb. Aluminum Ice Tray; two 2-lb. "Pop-Ice" Trays; 1 Stationary Shelf; 2 Sliding Shelves; 1 Part Shelf; 1 Bottle Rack; 2 Adjustable Height Shelves; 1 Split (bottom) Shelf; All Grouped Wire Shelf; 1 Sliding Vegetable Pan, Size "A"; 1 Glass Water Bottle; Automatic Light; 1938 Tray Release; 1938 Thermometer.
Norman 120EC62	30	56 1/2	26 3/8	48 13/16	6.1	12.2	310	383	1/8	1/6	Four 2-lb. "Pop-Ice" Trays; 1 Stationary Shelf; 2 Sliding Shelves; 1 Part Shelf; 1 Bottle Rack; 2 Adjustable Height Shelves; 1 Split (bottom) Shelf; All Grouped Wire Shelves; 1 Sliding Vegetable Pan, Size "B"; 1 Sliding Basket; 1 Glass Water Bottle; Automatic Light; 1938 Type Tray Release; 1938 Thermometer.
Doric 120EC72	30	60	26 7/8	49 5/16	7.1	15.1	345	448	1/8	1/6	Six 2-lb. "Pop-Ice" Trays; 1 Removable Evaporator Shelf; 1 Stationary Shelf; 3 Sliding Shelves; 1 Part Shelf; 1 Bottle Rack; 3 Adjustable Height Shelves; 1 Split (bottom) Shelf; All Grouped Wire Shelf; 1 Sliding Vegetable Pan, Size "B"; 1 Sliding Basket; 1 Glass Water Bottle; Automatic Light; 1938 Tray Release; 1938 Thermometer.
Tudor 120EC82	33	60	28	53 3/8	8.1	16.9	364	470	1/8	1/6	Six 2-lb. "Pop-Ice" Trays; 1 Removable Evaporator Shelf; 1 Stationary Shelf; 3 Sliding Shelves; 1 Part Shelf; 1 Bottle Rack; 3 Adjustable Height Shelves; 1 Split (bottom) Shelf; All Grouped Wire Shelf; 1 Sliding Vegetable Pan, Size "C"; 1 Sliding Basket; 1 Glass Water Bottle; Automatic Light; 1938 Type Tray Release; 1938 Thermometer.

STANDARD MODELS

Colonial 120EB52	27 3/4	53 9/16	26 5/8	46 15/16	5.0	10.6	245	320	1/8	1/6	Two 2-lb. Aluminum Ice Trays; one 2-lb. "Pop-Ice" Tray; 3 Stationary Shelves; 1 Part Shelf; 1 Large Vegetable Pan; Automatic Light; 1938 Tray Release; 1937 Type Thermometer.
Norman 120EB62	30	56 1/2	26 3/8	48 13/16	6.1	12.2	300	380	1/8	1/6	Two 2-lb. Aluminum Ice Trays; two 2-lb. "Pop-Ice" Trays; 3 Stationary Shelves; 1 Part Shelf; 1 Large Porcelain Vegetable Pan; Automatic Light; 1938 Type Tray Release; 1937 Type Thermometer.
Doric 120EB72	30	60	26 7/8	49 5/16	7.1	15.1	347	435	1/8	1/6	Two 2-lb. Aluminum Ice Trays; two 2-lb. "Pop-Ice" Trays; 4 Stationary Shelves; 1 Part Shelf; 1 Large Porcelain Vegetable Pan; Automatic Light; 1938 Type Tray Release; 1937 Type Thermometer.

IMPERIAL MODELS

Bungalow 110ED42	24	49 9/16	24 7/8	42 1/2	4.0	9.3	210	255	1/8	1/6	Two 2½-lb. Aluminum Ice Trays; 3 Stationary Shelves; 1 Part Shelf; 1 Medium Porcelain Vegetable Pan; Automatic Light; 1937 Type Ice Tray Release; 1937 Type Thermometer.
Colonial 110ED52	27 3/4	53 9/16	26 5/8	46 15/16	5.0	10.6	275	330	1/8	1/6	One 2-lb. Aluminum Ice Tray; two 2-lb. "Pop-Ice" Trays; 1 Stationary Shelf; 2 Sliding Shelves; 1 Part Shelf; 1 Bottle Rack; 2 Adjustable Height Shelves; 1 Split (bottom) Shelf; All Grouped Wire Shelf; 1 Sliding Vegetable Pan, Size "A"; 1 Crockery Water Bottle; 1 Set of Dishes (Set of six); Automatic Light; 1938 Type Tray Release; 1938 Type Thermometer.
Norman 110ED62	30	56 1/2	26 3/8	48 13/16	6.1	12.2	315	390	1/8	1/6	Four 2-lb. "Pop-Ice" Trays; 1 Stationary Shelf; 2 Sliding Shelves; 1 Part Shelf; 1 Bottle Rack; 2 Adjustable Height Shelves; 1 Split (bottom) Shelf; All Grouped Wire Shelf; 1 Sliding Vegetable Pan, Size "B"; 1 Sliding Basket; 1 Crockery Water Bottle; 1 Set of Dishes (Set of six); Automatic Light; 1938 Type Tray Release; 1938 Type Thermometer.
Tudor 110ED82	33	60	28	53 3/8	8.1	16.9	390	490	1/8	1/6	Six 2-lb. "Pop-Ice" Trays; 1 Removable Evaporator Shelf; 1 Stationary Shelf; 3 Sliding Shelves; 1 Part Shelf; 1 Bottle Rack; 3 Adjustable Height Shelves; 1 Split (bottom) Shelf; All Grouped Wire Shelf; 1 Sliding Vegetable Pan, Size "C"; 1 Sliding Basket; 1 Crockery Water Bottle; 1 Set of Dishes (Set of six); Automatic Light; 1938 Type Tray Release; 1938 Type Thermometer.

IMPERIAL MODELS (Large Capacity)

Super Imperial Empire 110ED122	40	67 5/32	31 17/32	46 3/4	12.0	26.3	660	762	1/6	1/3	Six 2-lb. "Pop-Ice" Trays; 1 Large Dessert Pan; 2 Stationary Shelves; 6 Sliding Shelves; All Grouped Wire Shelf; 2 Sliding Vegetable Pans, Size "D"; 1 Storage Bin (Non-Refrigerated); 1 Crockery Water Bottle; 1 Set of Dishes (Set of six); Automatic Light; 1938 Type Tray Release; 1938 Type Thermometer.
Super Imperial American 110ED162	49	67 5/32	31 17/32	51 1/4	16.1	32.3	760	862	1/6	1/3	Six 2-lb. "Pop-Ice" Trays; 1 Large Dessert Pan; 2 Stationary Shelves; 6 Sliding Shelves; All Grouped Wire Shelf; 2 Sliding Vegetable Pans, Size "D"; 1 Storage Bin (Non-Refrigerated); 1 Crockery Water Bottle; 1 Set of Dishes (Set of six); Automatic Light; 1938 Type Tray Release; 1938 Type Thermometer.

APARTMENT MODEL

Kitchenette 120EB32	23 3/4	36	22 3/4	45	2.8	6.9	205	250	1/8	1/6	Two 2½-lb. Aluminum Ice Trays; 2 Stationary Shelves: 1937 Type Ice Tray Release.

Includes Hardware and Space for Ventilation.

ELECTRIC RANGES

The cleanliness, speed and reliability of electric cookery finds its ultimate expression in Hotpoint's extensive line of stylish, modern ranges. Completely free from soot and dirt, cool to use, fast in operation, the Hotpoint line is standardized in design to harmonize with all other Hotpoint kitchen units. In sizes to accommodate the bachelor apartment or the largest residence, the entire series is equipped with Hotpoint's time-tested features, and all newest but proven conveniences.

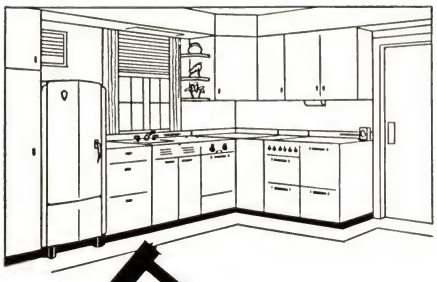
• **CALROD UNIT**—Independent tests conducted by engineers of the famous Electrical Testing Laboratories prove that Calrod (see photo, top left) has an average life **in excess** of 4,565 hours on High heat, equal to 15 years of severe domestic service—**6 times the life of the next best electric cooking unit.** Calrod's amazing durability is matched only by its superior speed, for other tests by Hotpoint engineers show that Calrod is 11% to 21% faster than any other unit. Such performance establishes Calrod as an outstanding electric unit which makes electric cookery both fast and economical.

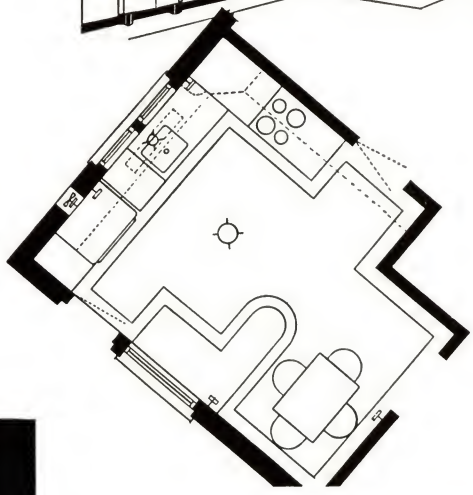
See cross-section at bottom of page for cut-away view of Calrod's sturdy internal construction.

• **BATTLESHIP FRAME** — All Hotpoint electrical ranges are constructed of steel, welded into one rigid unit. Eliminates useless nuts, bolts and screws.

• **MODERN STYLING**—Designed to harmonize with all other Hotpoint kitchen equipment, the ranges have balanced proportions, modern lines, rounded corners, and a white, acid-resisting, easy-to-clean porcelain enamel finish.

The Sherwood





Typical Features

THRIFT COOKER — In all except apartment house models: 6-qt. aluminum cooking vessel with cover, in separate compartment in range cooking top. Economical for slow cooking at low temperature. Bakes, stews, steams, boils, braises, roasts or cooks complete meals in one operation. Wire basket converts it for deep-fat frying over a surface Calrod unit.

SAFETY PLUG—Connections for Hi-Speed Calrod surface units eliminate danger of electrical shock from units. All live contacts completely shielded.

INSULATION—Thick blanket of Rock Wool keeps all the heat in the oven.

OVERSIZE OVEN—Large enough for a complete meal—two big turkeys or nine, one quart canning jars. Porcelain enameled interior.

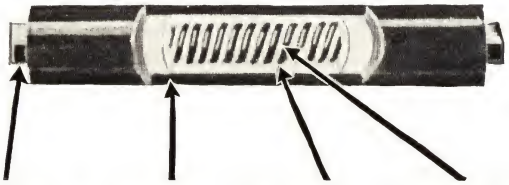
THERMOSTAT—Accurate, automatic oven temperature control results in perfect baking and roasting.

KITCHEN PLANNING

In working out household kitchen layouts, we invite architects to ask us questions. Our technicians and designers have analyzed literally thousands of kitchens to determine the most efficient solution to any kitchen problem. By such cooperation you will be assured of a kitchen that serves its function properly. Money and space will be saved, and attractiveness as well as utility will be considered.

At Left:
THE HIGHLANDER

At Right:
Cross Section of the Practically Indestructible Calrod Heating Element



Terminal of heavy non-corrosive material threaded into resistance wire.

Protective metal casing. Nickel-chromium alloy.

Magnesium oxide electrical insulator and heat conductor.

Resistor, Calorite finest grade nickel chromium wire made to Hotpoint specifications.

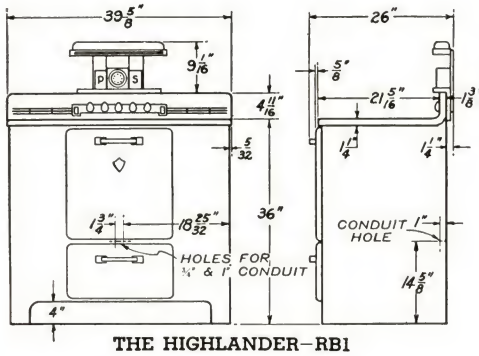
DIMENSIONS AND SPECIFIC DATA

RB1—3 Calrod surface units—one, 8½ in.; two, 6½ in.; Thrift cooker; Open coil oven unit; Lamp with bracket and shelf with condiment jars; Large storage drawer; Convenient split top unit arrangement.

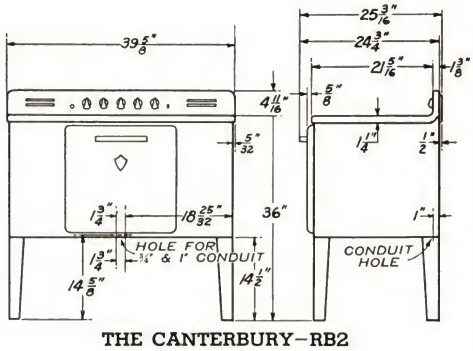
RB2—3 Calrod surface units—one, 8½ in.; two, 6½ in.; Thrift cooker; Open coil oven unit.

RD2—3 Calrod surface units—one, 8½ in.; two, 6½ in.; Thrift cooker; Lower oven unit; Broiler unit; Calrod warming compartment; 2 large utility drawers.

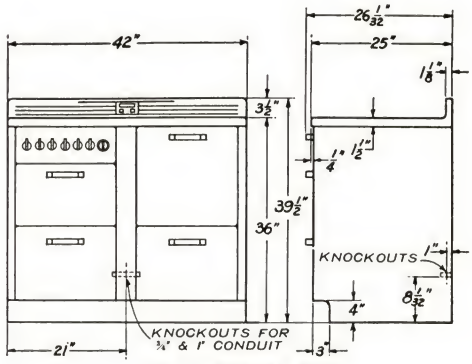
RC4—3 Calrod surface units—one, 8½ in.; two, 6½ in.; Thrift cooker; 2 open coil oven units; 2 storage drawers; Lamp; Timer clock; Warmer compartment.



THE HIGHLANDER—RB1



THE CANTERBURY—RB2



THE EMBASSY—RD2

RD3—5 Calrod surface units—two, 8½ in.; three, 6½ in.; Thrift cooker; Lower oven unit and broiler unit in both ovens; Calrod warming compartment; 3 utility drawers.

RC1—3 Calrod surface units—one, 8½ in.; two, 6½ in.; Thrift cooker; 2 open coil oven units; 3 utility drawers.

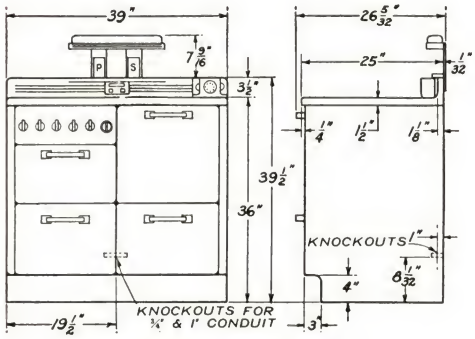
RC2—3 Calrod surface units—one, 8½ in.; two, 6½ in.; Thrift cooker; 2 open coil oven units; 1 storage drawer.

RD1—3 Calrod surface units—one, 8½ in.; two, 6½ in.; Thrift cooker; Lower oven unit and broiler unit in both ovens; 1 utility drawer.

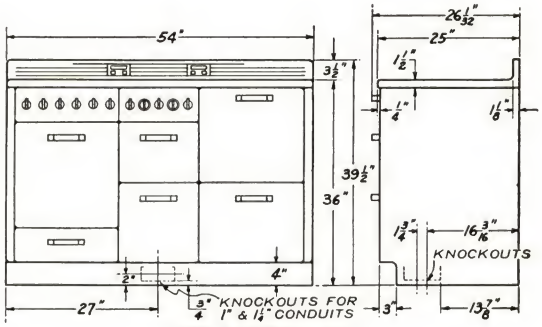
RC3—3 Calrod surface units—one, 8½ in.; two, 6½ in.; Thrift cooker; Lower oven unit; Broiler unit.

RB4—3 Calrod surface units—one 8½ in.; two, 6½ in.; Open coil oven unit.

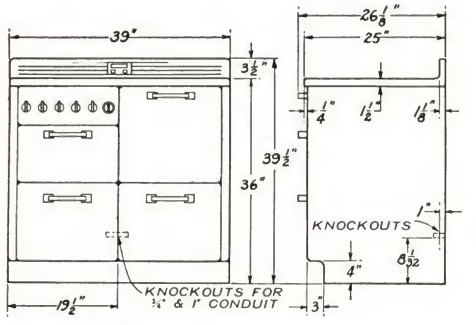
RA170—Complete description of the Husky on Page 10.



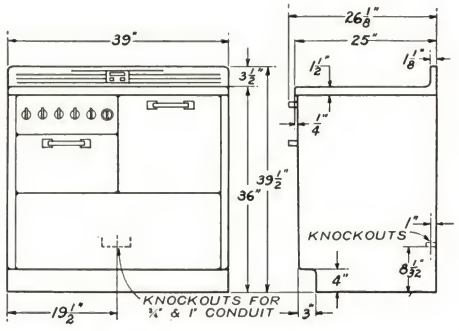
THE SALISBURY—RC4



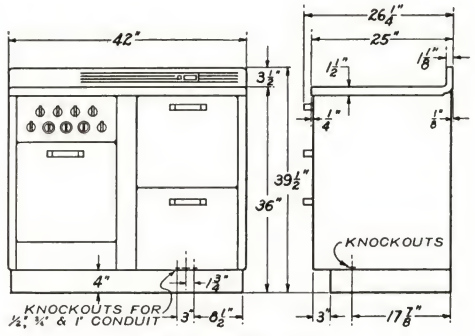
THE EMPIRE—RD3



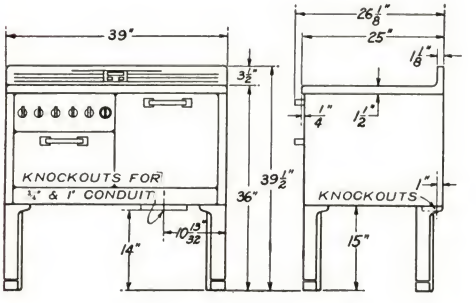
THE SHERWOOD—RC1



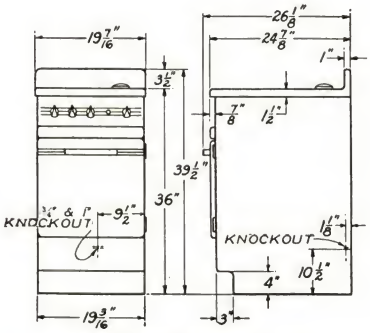
THE LANCASTER—RC2



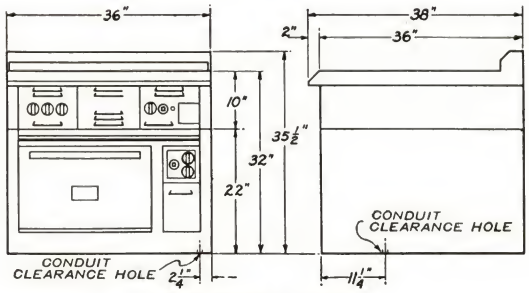
THE MANOR—RD1



THE DEVONSHIRE—RC3



THE YORKSHIRE—RB4

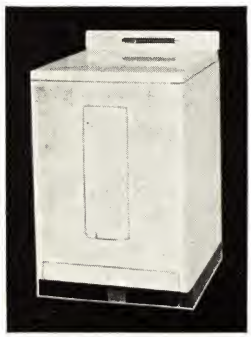


THE HUSKY—RA170

ELECTRIC WATER HEATERS

VOGUE MODEL

MASTER MODEL



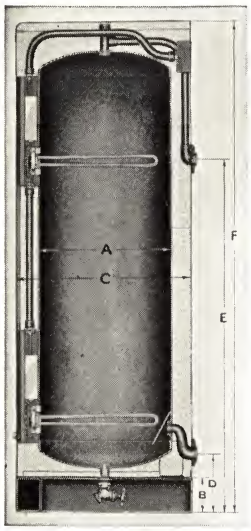
VOGUE TABLE TOP

Heating water by electricity is not expensive. Recent refinements, plus low power rates now available, make it economical, convenient, safe and clean.

Typical of all Hotpoint appliances, Hotpoint electric water heaters are rugged, dependable, and attractive. Ranging from 1 gal. (accessory heaters in professional offices, tourist cabins, etc.) up to 140 gals., most models are available with either galvanized copper bearing steel tanks, or monel metal tanks.

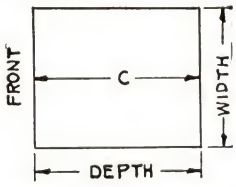
The heating unit is the renowned long-life Calrod immersed from the side of the tank into the water. A completely automatic temperature control switch—The Hotpoint Thermo-snap—guarantees uniform hot water temperature. It is adjustable from 130 degrees F. to 200 degrees. A thick blanket of rock wool insulation keeps all the heat within the tank. Both round and rectangular models are standard. The Vogue Table Top is specially designed to fit in with the other Hotpoint appliances to form the streamlined, Hotpoint, all-electric kitchen.

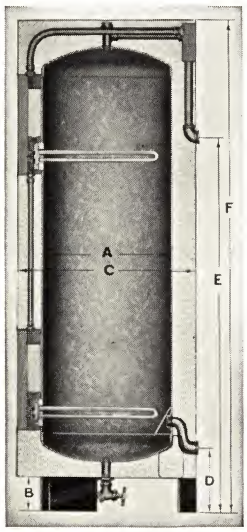
NOTE: In this catalog we do not attempt to state the delivery capacity of each heater because of the variables involved. Consult Hotpoint engineers when hot water problems arise. You should have Hotpoint's Water Heater Sales Manual in your file. It will be sent you from the Chicago office for a small charge.



Vogue (Rectangular)

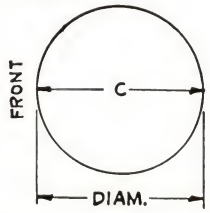
Capacities: 10 to 140 gals. Vogue models, with their modern rectangular styling are ideal for modern all-electric kitchens, basements or bath rooms. In most cases, galvanized copper bearing steel tanks are recommended, but monel metal tanks should be used where corrosive water exists.





Master (Round)

Capacities: 1 gal. to 86 gals. The Master heaters, with round outer casings, embody the same features and refinements of internal construction as the rectangular Vogue model. Small capacity heaters are unexcelled for use in professional offices, business offices, filling stations.



DIMENSIONS—ALL TANKS 300-POUND TEST PRESSURE

	Catalog Number	Cap. Gal.	Tank Diam. (A)	Base Hght. (B)	Overall Dimen. Width	Overall Dimen. Depth (C)	Floor to Cold Water Inlet (D)	Floor to Hot Water Outlet (E)	Over-all Height (F)	Av. Insul. Thick.
GALVANIZED COPPER BEARING STEEL TANKS	**VOGUE MODELS (RECTANGULAR)—Back Connected**									
	W113	30	14″	4″	17½″	19½″	7 7/8″	42 7/16″	57″	3 3/16″
	W114	40	16″	4″	19½″	21½″	7 13/16″	43¼″	58″	3 5/16″
	W115	52	18″	4″	21½″	23½″	8¼″	43 11/16″	58″	3 7/16″
	W116	66	20″	4″	23½″	25½″	8″	45 7/16″	60″	3 9/16″
	W118	86	22″	4″	25½″	27½″	8″	48 7/16″	63″	3 11/16″
	W120	110	24″	4″	27½″	29½″	9 1/16″	53 5/16″	68″	3 13/16″
	W121	140	26″	4″	29½″	31½″	8 7/8″	58 5/8″	73″	3 15/16″
	MASTER MODELS—All Back Connected									
	W96	30	14″	4″	20½″	20½″	7 15/16″	41 15/16″	57″	3″
	W97	40	16″	4″	22½″	22½″	7 15/16″	42¾″	58″	3″
	W98	52	18″	4″	24½″	24½″	8¼″	43⅛″	58″	3″
	W101	66	20″	4″	26½″	26½″	7⅞″	44⅞″	60″	3″
	W102	86	22″	4″	28½″	28½″	7⅞″	47⅞″	63″	3″
	MASTER MODELS (ROUND)—Small Capacity Heaters									
	W48	1	4½″		8⅜″	8⅜″	2 9/16″	16 5/16″	20¾″	1¾″
	W78	3	7″		12⅛″	12⅛″	3 7/16″	20 1/16″	24⅛″	2½″
	W67	5	8″		12⅛″	12⅛″	1⅝″	25¾″	29⅛″	2″
	VOGUE MODELS—Small Capacity Heaters									
	W94	10	10″	3″	13⅛″	14⅛″	43⅜″	43⅜″	43⅜″	2 11/16″
	W95	18	10″	3″	13⅛″	14⅛″	64⅜″	64⅜″	64⅜″	2 11/16″
	VOGUE MODELS—Bottom Connected									
	W143	30	14″	9″	17½″	19½″	8¾″	8¾″	63″	3 3/16″
	W144	40	16″	9″	19½″	21½″	8¾″	8¾″	63″	3 5/16″
	W145	52	18″	9″	21½″	23½″	8¾″	8¾″	63″	3 7/16″
	VOGUE TABLE TOP									
	WG330	30	20″	7″	24″	25″	6¼″	6¼″	39½″	3 9/16″
	VOGUE with Large 4″ Lower Unit Opening									
	W213	30	14″	4″	17½″	19½″	7⅞″	42 7/16″	57″	3 3/16″
	W215	52	18″	4″	21½″	23½″	8¼″	43 11/16″	58″	3 7/16″
	W218	86	22″	4″	25½″	27½″	8″	48 7/16″	63″	3 11/16″
	MASTER MODELS with Large 4″ Lower Unit Opening									
	W196	30	14″	4″	20½″	20½″	7 15/16″	41 15/16″	57″	3″
	W198	52	18″	4″	24½″	24½″	8¼″	43¼″	58″	3″
MONEL METAL TANKS	**VOGUE MODELS**									
	W123	30	12″	4″	15½″	17½″	6¾″	54 11/16″	69″	3 1/16″
	W124	40	14″	4″	17½″	19½″	7⅛″	54 3/16″	69″	3 3/16″
	W125	50	16″	4″	19½″	21½″	7⅛″	54 3/16″	69″	3 5/16″
	W126	66	20″	4″	23½″	25½″	7¼″	48 9/16″	63″	3 5/16″
	W128	86	22″	4″	25½″	27½″	7⅜″	52 1/16″	67″	3 11/16″
	W130	110	24″	4″	27½″	29½″	9 1/16″	53 5/16″	68″	3 13/16″
	W131	140	26″	4″	29½″	31½″	8⅞″	58 5/8″	73″	3 15/16″
	MASTER MODELS—Small Capacity Heaters									
	W148	1	4½″		8⅜″	8⅜″	2 9/16″	16 5/16″	20¾″	1 13/16″
	W178	3	7″		12⅛″	12⅛″	3 7/16″	20 1/16″	24⅛″	2½″
	W167	5	8″		12⅛″	12⅛″	1⅝″	25⅜″	29⅛″	2″
	VOGUE MODELS—Small Capacity Heaters									
	W194	10	10″	3″	13⅛″	14⅛″	43⅜″	43⅜″	43⅜″	2 11/16″
	W195	18	10″	3″	13⅛″	14⅛″	64⅜″	64⅜″	64⅜″	2 11/16″

ELECTRIC DISHWASHERS

Completing Hotpoint's line of streamlined kitchen units are the Electric Dishwashers and the Kitchen Waste Unit. With the Hotpoint Dishwasher, apartment operators, as well as home owners, enjoy real savings of hot water.

There are three standard models—The Arlington, a 24 in. independent unit; The M5, a 48 in. unit complete with a white vitreous enameled sink and provision for the Hotpoint Kitchen Waste Unit; and The Waverly, for installation under standard sink-tops and work surfaces of other manufacturers.

• **CAPACITY**—The flexible capacity easily handles the dishes from any family. Thirty dishes plus silverware can be washed at one time. If additional runs are necessary, the dishes may be placed in an extra rack while one rack full is being washed. Five quarts of water are used for each washing operation.

• **FRONT OPENING DOOR**—Dishes are placed in the Hotpoint Dishwasher through a door in the front. This feature insures an undisturbed working surface over the dishwasher. It also simplifies installation of The Waverly under standard work surfaces.

Distinctive Features

LOW OPERATING COST—The average cost of washing dishes in the Hotpoint Dishwasher is less than 3c a day. This includes the cost of hot water, detergent, and power for operating motor.

SIMPLE OPERATION—All the dishes are supported in a single tray in the direct path of the water. Special care in loading the plates in the rack is not necessary in order to wash the cups and glasses.

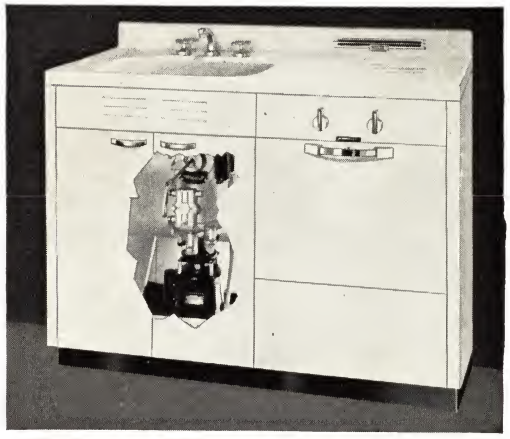
AUTOMATIC WATER MEASUREMENT—Hotpoint Dishwashers are equipped with electrical measuring devices to relieve the operator of the care usually required to measure the water into the dishwasher tub. The water valve is simply latched and is closed automatically.

THE DOOR INTERLOCK—The interlock between the water and motor control and the door lock prevents the operator from opening the door while the dishwasher is in operation.

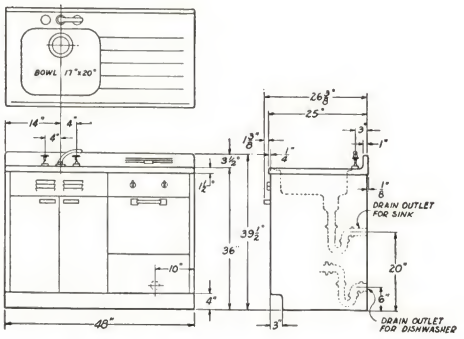
INLET SPRAY—Hotpoint Dishwashers are equipped with the desirable fresh water overhead spray for feeding the water into the machine and flushing away food soil.

THE MOTOR—All units are equipped with ¼ h.p., 110 volts, 60-cycle, a.c. motors. (Other frequencies are available.) These motors require no oiling during the life of the dishwasher.

FINISH—Work surfaces are white vitreous enamel. The cabinets are baked white Calgloss enamel. All bases are finished in black japan.



Dishwasher Sink Showing Kitchen Waste Unit
Details Below

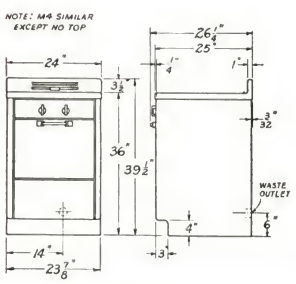


M1, Above; M4 at Right

KITCHEN WASTE UNIT

The Hotpoint Kitchen Waste Unit fits into any sink which can be provided with a 5-in. hole for the strainer, and which has a clearance of from 2 ft. 2 in. to 2 ft. 6¼ in. It is substantially an electrical shredder that efficiently disposes of all organic kitchen waste. Installation details can be secured from Hotpoint's Kitchen Design Division.

● Kitchen Design Manual
Architects are invited to send for "Kitchen Design Manual," compiled by Hotpoint's extensive engineering and research staff. It contains thorough analysis of the problem of kitchen planning.



COMMERCIAL COOKING AND BAKING EQUIPMENT

• **A COMPLETE LINE**—Edison Hotpoint manufactures more than 100 separate items in its group of specialized heavy duty electric kitchen appliances. Space considerations limit us to presenting only a few typical products in this catalog.

The complete line includes Baking and Roasting Ovens, Ranges, Broilers, Urns, Steam Tables, Plate Warmers, Stock and Fry Kettles, Griddles, Waffle Bakers, Egg Boilers, Hotplates, Grills and Toasters.

On request we will gladly furnish descriptive data and detailed specifications on any piece of equipment.

• **COMMERCIAL KITCHEN PLANNING SERVICE**—In the highly technical, highly specialized problem of laying out efficient large-scale kitchen installations we modestly claim to be authorities. Our engineers and technicians have had years of training and experience in the design and installation of every type of commercial, institutional and governmental kitchen layout—from small restaurants, to the complexity of great hotel commissaries and the marine galleys of ocean-going liners.

Whenever a specialized kitchen problem arises—restaurants, hotels, hospitals, community buildings, college dining halls, factories, church buildings, public institutions of all kinds, we invite architects to turn to us for assistance (without obligation). The service may include cost and wiring estimates, engineering aid, complete kitchen layouts, complete specifications, or even sales help in presenting a proposal to a client or prospective client.

Edison specialists are in close touch with building and remodeling operations throughout the country and are often in a position to reciprocate the co-operation offered them by architects.

NOTE: *Our policy is to recommend "adequate equipment at minimum expense."*

• **WHY OUTSTANDING ARCHITECTS SPECIFY EDISON HOTPOINT COMMERCIAL APPLIANCES**—

Because the heating element of our commercial equipment is the long-life Calrod unit (see p. 6). The ruggedness, speed and dependability of this efficient unit are the architect's best guarantee of satisfaction.

Because of the simple, dependable, automatic temperature control mechanism.

Because we make an all-inclusive line. Two distinct advantages result:

(1) Kitchens may be planned as units.

(2) Sizeable savings derive from the advantage of lump-sum bids from a single manufacturer.

Because of the proven-in-service sturdy construction of Edison Hotpoint appliances.

Because, as in the case of Hotpoint domestic equipment, the commercial line comes with a year's guarantee against defect, provided it is properly installed.

Because Edison Hotpoint has thousands of successful commercial installations to its credit.

EDISON Hotpoint "HUSKY" RANGE

Model RA170

DESCRIPTION—Designed for hard and continuous service, the husky is a sectional-type range of extraordinarily wide adaptability. While it is definitely in the heavy duty category, it is also the great "borderline" range, for installations in such "in-between" uses as very large residences, small restaurants, small hospitals, community buildings, tea rooms, wayside inns, church vestries, etc.—installation wherever food for fifteen persons or more is to be prepared.

Installed in banks, it is admirably adapted to all larger kitchen demands.

SECTIONAL CONSTRUCTION—Cooking top, oven and backshelf (with or without salamander broiler) are all independent units. The cooking top may be used independently, mounted on a frame of the client's own construction or on oven section or storage base as client desires. Backshelves are optional. 10 x 10-in. Hi-speed Calrod units, 10 x 10-in. Calrod hotplate, 10 x 20 and 20 x 20 automatic griddles.

These four distinct top units may be assembled in the "Husky" cooking top to form many different combinations.

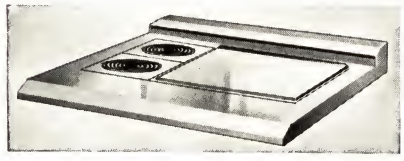
CUSTOM TOP—Can be adapted to any condition from the hamburger stand (large griddle, small, high-speed cooking service) to the large institution with its bulk cooking requirements.

Oven dimensions (inner lining) 12 in. high, 27½ in. deep, 22¾ in. high. For other dimensions see diagrams.

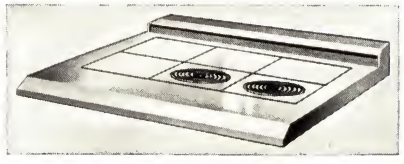
WATTAGE—Rating, oven section 6 kw.; each Hi-speed Calrod unit, 2.1 kw.; each hotplate 2 kw.; 10 x 20-in. griddle, 2.5 kw., 20 x 20-in. griddle, 4 kw.

STANDARD VOLTAGE—197, 219 or 220/240 volts, single or 3-phase or d.c. circuit.

FINISH—Polished steel top, black japan body.



The Fry Cook's Range



Second Cook's Range

In Center, the "Husky" Is Shown with General Purpose Top Assembly. At Left and Right, Two of the Variations

NA57-Automatic

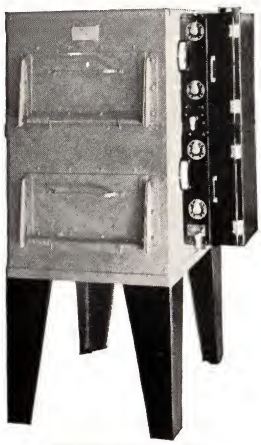
CLASSIFICATION—"Ad-A-Deck" Portable Baking Oven, Sectional Type.

DIMENSIONS—62¼ in. wide, 75 in. deep, 77 in. high. Each compartment 37⅜ in. wide, 57 in. deep, 8 in. high.

CAPACITY—Baking area, 45 sq. ft. (120 1-lb. loaves).

WATTAGE AND VOLTAGE—16.2 kw. standard voltage—105/115, 116/125, 190/210, 211/230, 231/250 a-c. (single or 3-phase) or d-c. circuit.

FINISH—Standard, battleship gray—black enamel trim. Special, monel or nickel-chromium steel, with trim to match.



NA67-Automatic

CLASSIFICATION—Utility Baking Oven.

DIMENSIONS—38 in. wide, 39 in. deep, 65½ in. high. Each compartment 18½ in. wide, 28½ in. deep, 8 in. high.

CAPACITY—Baking area, 7 sq. ft. (20 1-lb. loaves).

WATTAGE AND VOLTAGE—5 kw. standard voltage—105/115, 116/125, 190/210, 211/230, 231/250 a-c. (single or 3-phase) or d-c. circuit.

FINISH—Standard, battleship gray—black enamel trim. Special, monel or nickel-chromium steel, with trim to match.

NA123-Automatic

CLASSIFICATION—"Ad-A-Deck" Portable Roasting Oven, Sectional Type.

DIMENSIONS—56 9/16 in. wide, 40 9/16 in. deep, 62 in. high. Each compartment 37⅜ in. wide, 28¾ in. deep, 12 in. high.

CAPACITY—Roasting area, 14 sq. ft. (250 lb. meat, or 40 1-lb. loaves).

WATTAGE AND VOLTAGE—10 kw. standard voltage—105/115, 116/125, 190/210, 211/230, 231/250 a-c. (single or 3-phase) or d-c. circuit.

FINISH—Standard, battleship gray—black enamel trim. Special, monel or nickel-chromium steel with trim to match.

K32-Automatic

CLASSIFICATION—Fry Kettle

DIMENSIONS—20 in. wide, 29 9/16 in. deep, 32 in. high. Fat container (less foam compartment), width, 14¼ in., front to back, **12¼ in. foam compartment, width, 17¼** in.; front to back, 15¾ in.

CAPACITY—Fat—25 lbs.

WATTAGE AND VOLTAGE—7 kw. standard voltage—110/120, 197/219 or 220/240; single phase, 2 phases of a three phase a-c. circuit, or d-c.

FINISH—Standard, black japan-polished steel top. Special, polished monel or nickel-chromium steel base.

HOT FOOD STORAGE RECEPTACLES

NOTE: *Each counter ensemble is specially constructed to meet particular needs.*

Round Food Jars, 4, 7, or 10½ qt. Rectangular Counter Meat Pans, No. 200 (12 x 20 in.) and No. 165 (9 x 16 in.). Pans may be standard, divided, or 2 half pans.

AUTOMATIC TEMPERATURE CONTROL—Each receptacle has adjustable thermostat, controlling Calrod units. Each may be turned on or off separately.

CONSTRUCTION—Receptacles are aluminum castings with Calrod cast in bottom. All sides and bottom enclosed in a housing of galvanized sheet metal, forming an efficient dead air space insulation.

VOLTAGE—Either high voltage 200/240 or low voltage 100/120. Either a-c. or d-c.

435 K11

CLASSIFICATION—Stock Kettle.

DIMENSIONS—24 in. wide, 27 in. deep, 44¼ in. high. Diameter of container, 18¾ in.

CAPACITY—20 gal.

WATTAGE AND VOLTAGE—5 kw. standard voltage—110/120, 197/219, or 220/240 a-c. (single phase) or d-c. circuit.

FINISH—Body—black enamel; top—polished nickel.

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•EDISON•GENERAL•ELECTRIC•APPLIANCE•COMPANY•INC•

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ATLANTA, GA., 304 Red Rock Bldg.
BOSTON, MASS., 38 Chauncy St.
CHICAGO, ILL., 5600 W. Taylor St.
CLEVELAND, O., 701 Union Trust Bldg.
DALLAS, TEX., 1801 N. Lamar St.
KANSAS CITY, MO., Rm. 2410, 106 W. 14th St.
LOS ANGELES, CALIF., 601 W. 5th St.
MINNEAPOLIS, MINN., 301 W. 7th St.
NEW YORK, N. Y., Rm. 1102, 570 Lexington Ave.
PHILADELPHIA, Pa., 17th and Sansom Sts.
SALT LAKE CITY, 1218 Cont'l Bank Bldg.
SEATTLE, WASH., 1411 4th Avenue Bldg.

Distributors

ALBANY, N. Y.: Havens Electric Co., 31 Hudson Ave.
ALLENTOWN, PA.: Graybar Electric Co., 110 Hamilton St.
AMARILLO, TEX.: Gen. Elec. Sy. Corp., 113-115 Polk St.
APPLETON, WIS.: Gen. Elec. Sy. Corp., 507 W. Washington St.
ATLANTA, GA.: Gen. Elec. Sy. Corp., 172 Haynes St., S. W.
ATLANTIC CITY, N. J.: Elliott-Lewis (Correspond with E. G. E., Phila.)
ATLANTIC CITY, N. J.: Gen. Elec. Sy. Corp. (Correspond with Phila.)
BALTIMORE, MD.: Simon Distributing, 1305 Cathedral St.
BATTLE CREEK, MICH.: Central Elec. Supply, 10 W. State St.
BINGHAMTON, N. Y.: Southern Tier Elec. Sy., 188 State St.
BIRMINGHAM, ALA.: Graybar Electric Co., 1529 First Ave., N.
BLUEFIELD, W. VA.: Bluefield Supply Co.
BOSTON, MASS.: Gen. Elec Sy. Corp., 378 Stuart St.
BRIDGEPORT, CONN.: Gen. Elec. Sy. Corp., 291 John St.
BUFFALO., N. Y.: Gen. Elec. Sy. Corp., 151 W. Mohawk St.
BUTTE, MONT.: Graybar Electric Co., Harrison and E. Front Sts.
CEDAR RAPIDS, IA.: Terry-Durin Co., 409 Seventh Ave.
CHARLOTTE, N. C.: Gen. Elec. Sy. Corp., 421 Penman St.
CHARLESTON, W. VA.: % Charleston Tractor & Equipment Co., Elizabeth St., and N. Y. C. R. R., Bluefield Sy. Co.
CHATTANOOGA, TENN.: Edison G. E. Appl. Co., 422 West 17th St.
CHICAGO, ILL.: Gen. Elec. Sy. Corp., 350 N. Ogden Ave.
CINCINNATI, OHIO: Gen. Elec. Sy. Corp., 215 W. Third St.
CINCINNATI, OHIO: Johnson Elec. Sy. Co., 329 Main St.
CLEVELAND, OHIO: Geo. Worthington Co., 802 St. Clair Ave., N. W.
COLUMBIA, S. C.: Perry-Mann Elec. Co., 1611 Main St.
COLUMBUS, OHIO: Pixley Elec. Sy. Co., 129 E. Chestnut St.
COLUMBUS, OHIO: Gen. Elec. Sy. Corp., 146 N. Third St.
DALLAS, TEX.: Edison Gen. Elec. Appl. Co., Inc., 1801 N. Lamar St.
DAYTON, OHIO: Gen. Elec. Sy. Corp., 601 E. Third St.
DES MOINES, IOWA: Electric Sy. Co., Inc., 316 Court Ave.
DENVER, COL.: Gen. Elec. Sy. Corp., 1429 Eighteenth St.
DETROIT, MICH.: Graybar Electric Co., 55 W. Canfield St.
ELMIRA, N. Y.: Southern Tier Elec. Sy. Co., 107 E. Church St.
EL PASO, TEX.: Gen. Elec. Sy. Corp., 425 W. San Antonio St.
ERIE, PA.: W. A. Case & Son Mfg. Co., 2001 Parade St.
FARGO, N. D.: Fargo Paint & Glass Co., 648 N. P. Ave.
FLINT, MICH.: Graybar Electric Co., 120 E. Third St.
FORT WAYNE, IND.: Protective Elec. Sy. Co., 130 W. Columbia St.
FRESNO, CAL.: Gen. Elec. Sy. Corp., 1117 "N" St.
GRAND RAPIDS, MICH.: Nilsson Dist. Co., 21-31 Ottawa St., N. W.
HARRISBURG, PA.: Graybar Electric Co., 400 S. 2nd St.
HARTFORD, CONN.: Gen. Elec. Sy. Corp., 338 Ann St.
HONOLULU, HAWAII, T. H.: Hawaiian Elec. Co., P.O. Box 2750
HOUSTON, TEX.: Gen. Elec. Sy. Corp., 1312 Live Oak St.
INDIANAPOLIS, IND.: Gen. Elec. Sy. Corp., 326 W. Georgia St.
JACKSON, MISS.: Cabell Elec. Co., 422 Farrish St.
JACKSONVILLE, FLA.: Gen. Elec. Sy. Corp., 530 E. Forsyth St.
JERSEY CITY, N. J.: Gen. Elec. Sy. Corp., 421 Hoboken Ave.
JOPLIN, MO.: Graybar Electric Co. (Correspond with Graybar, Kansas City.)
JOHNSTOWN, PA.: Gen. Elec. Sy. Corp., 216 Deibert St.
KANSAS CITY, MO.: Graybar Electric Co., 1644 Baltimore Ave.
LANCASTER, PA.: Graybar Electric Co. (Correspond with Reading office.)
LITTLE ROCK, ARK.: Gen. Elec. Sy. Corp., 301 E. Markham St.
LOS ANGELES, CAL.: Gen. Elec. Sy. Corp., 385 E. Second St.
LOUISVILLE, KY.: Rietze Dist. Co., 977 Logan St.
MEMPHIS, TENN.: Orgill Bros. & Co., 32-48 W. Calhoun Ave.
MIAMI, FLA.: Gen. Elec. Sy. Corp., 120 N. E. 20th St.
MILWAUKEE, WIS.: Gen. Elec. Sy. Corp., 190 N. Broadway St.
MINNEAPOLIS, MINN.: Edison Gen. Elec. Appl. Co., Inc., 301 N. Seventh St.
MUNCIE, IND.: Gen. Elec. Sy. Corp., 204 E. Willard St.
NEW BEDFORD, MASS.: Gen. Elec. Sy. Corp. (Correspond with Boston.)
NEW HAVEN, CONN.: Gen. Elec. Sy. Corp., 121 Olive St.
NEW ORLEANS, LA.: Mericope Appl. Inc., 728 Poydras St.
NEW YORK, N. Y.: Gen. Elec. Sy. Corp., 585 Hudson St.
NEW YORK, N. Y.: Royal-Eastern Elec. Sy. Co., 16-18 W. 22nd St.
NEWARK, N. J.: Gen. Elec. Sy. Corp., 221 Frelinghuysen Ave.
NORFOLK, VA.: Gen. Elec. Sy. Corp., 267 Bank St.
OKLAHOMA CITY, OKLA.: Graybar Electric Co., 706 W. Main St.
OMAHA, NEB.: Graybar Electric Co., 1120 Capitol Ave.
PHILADELPHIA, PA.: Elliott-Lewis Elec. Co., 1017 Race St.
PHILADELPHIA, PA.: Gen. Elec. Sy. Corp., 429 N. 7th St.
PHOENIX, ARIZ.: Gen. Elec. Sy. Corp., 441 W. Madison St.
PITTSBURGH, PA.: Gen. Elec. Sy. Corp., 420 Duquesne Way
PORTLAND, ORE.: Graybar Electric Co., 809 N. W. Flanders St.
PORTLAND, ORE.: Stubbs Electric Co., 33 N. W. Park Ave.
POUGHKEEPSIE, N. Y.: Electra Supply Co., 365 Mill St.
PROVIDENCE, R. I.: Gen. Elec. Sy. Corp., 60 Pine St.
RALEIGH, N. C.: Gen. Elec. Sy. Corp., 311 W. Martin St.
READING, PA.: Graybar Electric Co., 22 S. 3rd St.
RICHMOND, VA.: Gen. Elec. Sy. Corp., Fourth and Canal Sts.
ROANOKE, VA.: Gen. Elec. Sy. Corp., 515 Park St., S. W.
ROCHESTER, N. Y.: Gen. Elec. Sy. Corp., 67 Mortimer St.
ROCKFORD, ILL.: Gen. Elec. Sy. Corp., 118 S. First St.
ST. JOSEPH, MO.: Graybar Electric Co. (Correspond with Kansas City.)
ST. LOUIS, MO.: Gen. Elec. Sy. Corp., 200 S. Seventh St.
SALT LAKE CITY, UTAH: Graybar Electric Co., 167 W. 2nd So. St.
SAN ANTONIO, TEX.: Graybar Electric Co., Hackberry & Duval Sts.
SAN DIEGO, CAL.: Gen. Elec. Sy. Corp., 205 W. Market St.
SAN FRANCISCO, CAL.: Elec. Kitchen Appl. Co., 560 Ninth St.
SAVANNAH, GA.: Gen. Elec. Sy. Corp., 22 Bay St.
SCRANTON, PA.: Graybar Electric Co., 1302 Electric St.
SEATTLE, WASH.: Graybar Electric Co., King and Occidental Sts.
SEATTLE, WASH.: Mfgrs. Dist. Co., 2026 Third Ave.
SHREVEPORT, LA.: Interstate Electric Co., 300 Spring St.
SIOUX CITY, IA.: Graybar Electric Co. (Correspond with Kansas City)
SOUTH BEND, IND.: South Bend Elec. Co., 114 Western Ave. E.
SPOKANE, WASH.: Graybar Electric Co., 152 S. Post St.
SPRINGFIELD, ILL.: Gen. Elec. Sy. Corp., 1007 E. Jefferson St.
SPRINGFIELD, MASS.: Gen. Elec. Sy. Corp., 555 State St.
SYRACUSE, N. Y.: Langdon & Hughes Elec., 1020 W. Genesee St.
TACOMA, WASH.: Graybar Electric Co., 1214-16 "A" St.
TACOMA, WASH.: Home Electric Co., 1316-18 "A" St.
TAMPA, FLA.: Gen. Elec. Sy. Corp., 604 Ella Mae St.
TERRE HAUTE, IND.: Advance Electric Co., 545 N. 6th St.
TOLEDO, OHIO: Gen. Elec. Sy. Corp., 28 St. Clair St.
TOPEKA, KAN.: Graybar Electric Co. (Correspond with Kansas City.)
TULSA, OKLA.: Graybar Electric Co., 303 Public Service Bldg.
UTICA, N. Y.: Langdon & Hughes Elec. Co., 187 Proctor Blvd.
WASHINGTON, D. C.: Simon Distributing Corp., 2501 "H" St., N. W.
WATERBURY, CONN.: Gen. Elec. Sy. Corp., 72 W. Liberty St.
WICHITA, KAN.: Graybar Electric Co., 323 S. Wichita St.
WILLIAMSPORT, PA.: Graybar Electric Co. (Correspond with Harrisburg.)
WILMINGTON, DEL.: Elliott-Lewis Electric Co. (Correspond with E. G. E., Phila.)
WILMINGTON, DEL.: Gen. Elec. Sy. Corp. (Correspond with Phila.)
WORCESTER, MASS.: Gen. Elec. Sy. Corp., 165 Commercial St.
YOUNGSTOWN, OHIO. Gen. Elec. Sy. Corp., 265 W. Rayen Ave.

Hotpoint